

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Lunch Menu

SIDES

OLIVES 9 *GF *VG

lemon, chilli & fennel seed marinade

PARMESAN POLENTA CHIPS 13 *GFI *V

smoked salt, blue cheese aioli

FRIES 13 *GFI *V

truffle oil, Grana formaggio, garlic aioli

GARDEN SALAD 15 *GF *V

radish, pickles, fennel, beetroot, herbs,
toasted seeds, green goddess dressing

FOOD PHILOSOPHY

Brick Bay is a land of plenty, growing from the first block of olive trees planted 25 years ago to the landscape of humming activity it is today.

Our **olives** are handpicked and pressed locally to produce our extra virgin olive oil, while our **honey** comes straight from our hives, made from the nectar of native bush species.

We produce an array of garden greens, herbs, and edible flowers from our flourishing **vegetable garden**. Our **fruit trees** are adorned with peaches, plums, citrus, pecans and macadamias and our **lamb** comes straight from our farm.

Combining these, our passionate chefs create seasonal dishes by combining local and nearby artisan ingredients, embracing a farm-to-table approach in contemporary New Zealand cuisine

PRIVATE FUNCTIONS

Host your private functions at Brick Bay for an unforgettable experience.

Email us to functions@brickbay.co.nz

GIFT VOUCHERS

Curious about the perfect gift?

Ask us about our exclusive Brick Bay gift vouchers.

SMALLER

HOUSE MADE ROSEMARY & KALAMATA OLIVES FOCACCIA 13 *VG

smoked beetroot butter

MATAKANA OYSTERS *GFI **TRIO 15** **HALF DOZEN 25**

chardonnay pickled red onion, chilli - *as available*

ARANCINI TRIO 14 *V **ADDITIONAL ARANCINI +4**

mushroom & parmesan, parsley pesto, crème fraîche

ROCKMELON & AVOCADO BRUSCHETTA 18.5 *V **ADD PROSCIUTTO +6.5**

Massimo's ricotta, apricot onion relish, candied cashews, white balsamic

ORGANIC HEIRLOOM TOMATOES 19 *GFI *VG **ADD CURED SALMON +6**

bocconcini, pickled onions, basil, parsley pesto, capers

MĀNUKA SMOKED KAHAWAI RILLETTE 22.5

sauerkraut, flaxseed cracker, pink pickled egg

COCONUT CEVICHE 21 *GFI *DF

pickled red onion, fennel, cucumber, radish, chilli, coriander, tortilla chips

BRICK BAY LAMB KIBBEH 21

spiced ground meatballs, tabbouleh, tahini yoghurt, chipotle, walnuts, coriander

HOISIN & BLACK VINEGAR BRAISED BEEF CHEEKS 27.5

ginger chilli kumara, coriander mayo, fried goats cheese, pickles, sesame seeds

LARGER

LEIGH SKIN-ON SNAPPER 38 *GFI

braised fennel, kale, almond skordalia, salsa verde, lemon, capers

CRISPY SESAME SQUID 34

tamarind chilli sauce, lime ponzu, crème fraîche, fennel & edamame slaw

SPICED LAMB LOIN 39 *GFI

goats cheese, puy lentils & summer vegetable salad, courgette, tahini yoghurt, dukkah, saffron gravy

CHARGRILLED BEEF BURGER 29

Ringawera sourdough bun, free range streaky bacon, smoked tomato kasundi, pickle, salad, aioli, fries

BAKED EGGPLANT 28 *V

goats cheese, beetroot & tamarind jam, tatziki, tabbouleh salad, hummus, pomegranate, walnuts

GINGER & MISO FRIED TOFU SALAD 28 *GFI *VG

shiitake mushroom, avocado, edamame slaw, cashew & sesame aioli, radish, fennel, candied cashews, chilli

SHARED PLATTERS

SHARED PLATTER 59 *VEGETARIAN OPTION AVAILABLE

smoked kahawai rillette, polenta, garlic hummus & dukkah, cured meats, Burgundy sausage, marinated olives, pickle, Mt Domet Whitestone Brie, marinated bocconcini & cherry tomatoes, onion relish, artisan bread, lavosh

CHEESE BOARD 39

Mahoe aged Gouda, Mahoe Blue, Mt Domet Whitestone Brie, pickles, fruit jelly, caramelised onion chutney, artisan bread, lavosh

*Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing allergens will not occur.

*GFI = GLUTEN FREE INGREDIENTS *DF = DAIRY FREE *V = VEGETARIAN *VG = VEGAN Please advise your server of any allergies